



Special Offer

## A unique selection of handcrafted gems

Valued at over **\$120** but yours for just **\$99!**

### **Chapel Hill McLaren Vale Savagnin 2009**

This is Chapel Hill's first Albariño – oops, Savagnin. Winemaker Michael Fragos kept the juice “on its skins” to extract more flavour and richness. The wine has gentle aromatics of citrus blossom and white peach with a twist of lemon pith. Its flavours are fine and friendly with a long finish. – **Peter Bourne Nov 09**

### **Kabminye Eden Valley Kerner 2009**

This grape variety is a hybrid of Riesling and the late picked black grape, Trollinger. It is grown in the Barossa Valley by the sixth generation Fechner family. The wine is a crisp, bone dry white with lively tropical fruit and white stone fruit aromatics that lead into zingy pear and lychee flavours, with a hint of citrus. Kerner takes its name from a composer who wrote drinking songs two centuries ago!

### **Massena The Surly Muse Barossa Valley Viognier 2008**

Vibrant hue; a deft and poised bouquet, exhibiting attractive peach kernel and spice aromas; the palate is ample but not in the least bit heavy with focused fruit, and really lively acidity; the conclusion is seamlessly balanced and fine. **95/100 James Halliday Jan 09**

### **Smallfry Barossa Valley Tempranillo Garnacha Joven 2009**

'I spent a fantastic year living in Spain during my youth and the chance to try my own interpretation of this classic style gives me a thrill. We picked the Tempranillo quite early to capture some sour red cherry, cranberry characters which are in my mind the perfect foil for some lovely old bush vine Garnacha.'

### **Winemaker Wayne Aherns – 110 cases produced**

### **Loose End Sparkling Barossa Valley Merlot Shiraz Mataro NV**

The MSM is 87% Merlot, 11% Shiraz, 2% Mataro, this velvety red wine smells of dark chocolate and spice, tastes of creamy ripe plum and sweet vanilla and her personality is charming and classy... regularly referred to as the 'Seductress'..

### **Domain Barossa Sticky (Late Harvest Semillon)**

Take ripe Semillon grapes and cane dry them to intensify the natural flavours of tropical fruit and apricot marmalade. This is sensational stuff!

**Order now for Christmas!**

**Email: [darrend@purplepalate.com](mailto:darrend@purplepalate.com) or call 07 3236 9463**

Barossa Valley SA • Maleny QLD • Brisbane QLD

Darren Davis – m 0404 028 813 – e [darrend@purplepalate.com](mailto:darrend@purplepalate.com) | Darren Naylor – m 0412 609 026 – e [darrenn@purplepalate.com](mailto:darrenn@purplepalate.com)

**Barossa & Beyond...**

545 Queen Street  
Brisbane City  
ph: (07) 3236 9463

[www.purplepalate.com](http://www.purplepalate.com) | e: [sales@purplepalate.com](mailto:sales@purplepalate.com)

12 Bicentenary Lane  
Maleny  
ph: (07) 5494 2499